

Yellow Cake

Desserts, B-13

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|----------------------------|-------------|----------------|-------------|-------------------|---|
| | Weight | Measure | Weight | Measure | |
| Enriched all-purpose flour | 15 oz | 3 1/2 cups | 1 lb 14 oz | 1 qt 3 cups | 1. Blend flour, sugar, dry milk, baking powder, and salt in mixer for 1 minute on low speed. |
| Sugar | 15 oz | 2 cups 2 Tbsp | 1 lb 14 oz | 1 qt 1/4 cup | |
| Instant nonfat dry milk | | 1/2 cup | | 1 cup | |
| baking powder | | 2 Tbsp | | 1/4 cup | |
| Salt | | 3/4 tsp | | 1 1/2 tsp | |
| Frozen whole eggs, thawed | 8 oz | 3/4 cup 3 Tbsp | 1 lb | 1 3/4 cups 2 Tbsp | 2. In a separate container, combine eggs, vanilla, and water. |
| OR | | OR | | OR | |
| Fresh large eggs | | 5 each | | 9 each | |
| Vanilla | | 1 1/2 tsp | | 1 Tbsp | |
| Water | | 1 1/2 cups | | 3 cups | |
| Shortening | 6 1/2 oz | 1 cup | 13 oz | 2 cups | 3. Add shortening to dry mixture. Blend for 1 |

4. Add ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for six minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed.
5. Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray and dusted with flour, pour 3 lb 7 oz (approximately 2 qt) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
6. Bake until lightly browned: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes Heat to 160° F or higher.
7. Cool. Add frosting, if desired (See B-12).
8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

| Serving | Yield | Volume |
|---------|---------------------------------------|-------------------------------|
| 1 piece | 25 Servings: 1 half-sheet pan | 25 Servings: 25 pieces |
| | 50 Servings: 2 half-sheet pans | 50 Servings: 50 pieces |

| Nutrients Per Serving | | | | | |
|-----------------------|---------|---------------|--------|---------------|---------|
| Calories | 214 | Saturated Fat | 2.16 g | Iron | 1.05 mg |
| Protein | 3.39 g | Cholesterol | 39 mg | Calcium | 83 mg |
| Carbohydrate | 31.66 g | Vitamin A | 27 IU | Sodium | 195 mg |
| Total Fat | 8.46 g | Vitamin C | 0.1 mg | Dietary Fiber | 0.5 g |